

# Curried Chickpea Salad

11 ingredients · 15 minutes · 4 servings



## Directions

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1. In a large mixing bowl, whisk together the oil, lime juice, curry powder, and maple syrup.
2. Add the chickpeas, celery, apple, onion, cranberries, and cilantro to the mixing bowl with the dressing. Fold everything together. Season with salt and pepper to taste.
3. Serve chilled and enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container up to 4 days.

### Serve It With

Enjoy alone or serve over leafy greens like baby spinach, arugula, mixed greens or romaine lettuce.

### More Flavor

For best flavor, use a tart apple like a Granny Smith or Macintosh.

## Ingredients

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- 1/4 cup Extra Virgin Olive Oil
- 1 1/2 tbsps Lime Juice
- 2 tbsps Curry Powder
- 1 1/2 tsps Maple Syrup
- 2 cups Chickpeas (cooked)
- 1 stalk Celery (finely chopped)
- 1 Apple (small, finely chopped)
- 1/4 cup Red Onion (chopped)
- 1/4 cup Dried Unsweetened Cranberries
- 1/4 cup Cilantro (chopped)
- Sea Salt & Black Pepper